

PARK HYATT SIEM REAP™

LUXURY IS PERSONAL



# A JOYOUS CELEBRATION: CHRISTMAS DAY SET DINNER MENU

USD 108++ PER GUEST | 25<sup>TH</sup> DECEMBER 2024

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## AMUSE BOUCHE

Ossetra Caviar

*Whole Wheat Toast, Sour Cream, Pickled Shallot, Water Lily*

## FIRST

Foie Gras Parfait

*Cinnamon Tree and Bael Fruits Flavored Milk Jelly,  
Local Honey, Fresh Garden Herbs*

## SECOND

Blue Flower Crab Egg Custard

*Poached Lobster, Mussel Foam, Salmon Roe*

## THIRD

Grilled Mekong River Prawn

*Smoked Egg Sauce, Kaffir Lime*

## PALATE CLEANSER

Coconuts Sorbet, Lime Jelly

## MAIN

Grilled Wagyu Striploin

*Grazed Shimeji Lok Lak, Potato Truffle Mille-feuille, Cambodian Chimichurri  
Smoked Sweet Potato Puree, Kampot Pepper Sauce*

## DESSERT

Milk Panna Cotta

*Chilled Strawberry Soup, Strawberry Granite, Rose Milk Foam*

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes



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# A Joyous Celebration: Christmas Day Set Dinner Menu

USD 98++ per guest | 25<sup>th</sup> December 2024

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## AMUSE BOUCHE

Scallop Tartar Tartlet

*Fresh Lemon Cream, Green Apple, Dill*

## STARTER

Sustainable Homemade Smoked Salmon

*Mandarin Orange Coulis, Atlantic Salmon Roe, Pickled Beetroot  
Green Apple Confiture, Cambodian Herb*

## SOUP

Clear Mushroom Soup

*Poached Lobster, Smoked Egg, Shallot*

## PALATE CLEANSER

Spiced Red Wine Grante

*Raspberry Sorbet*

## MAIN

Charcoal Grilled Australian Wagyu Beef Sirloin

*Truffle Beef Jus, Butter Poached Beets, Wild Honey Grazed Carrot,  
Creamy Potato Puree, Pickled Kampot Pepper*

or

Slow Cooked Atlantic Cod Fish

*Truffle Cream Sauce, Cauliflower Puree, Grazed Morilles Mushroom  
Pickled Kampot Pepper, Sauteed Brussels sprout*

## DESSERT

Hazelnut Chocolate Mousse Cake

*Bourbon Ice Cream, Vanilla, Whisky*

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# A Joyous Celebration: Christmas Day Set Dinner Menu

USD 80++ per guest | 25<sup>th</sup> December 2024

## Vegetarian Set

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### AMUSE BOUCHE

**Avocado Tartlet**  
*Fresh Lemon Cream, Dill*

### APPETIZER

**Roasted Pumpkin Salad**  
*Pomegranate, Fresh Berry, Gingerbread Marinated Cherry Tomato,  
Pickled Beetroot, Green Apple Confiture, Cambodian Herb*

### SOUP

**Pumpkin Soup**  
*Grilled Oyster Mushroom, Pumpkin Seed and Capers Salsa, Feta Cheese*

### PALATE CLEANSER

**Spiced Red Wine Granite, Raspberry Sorbet**

### MAIN

**Charcoal Grilled Marinated Tofu**  
*Melted Tomato, Butter Poached Pea, Wild Honey Grazed Carrot,  
Creamy Potato Puree, Pickled Kampot Pepper*

### DESSERT

**Hazelnut Chocolate Mousse Cake**  
*Bourbon Ice Cream, Vanilla, Whisky*

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# Royal Apsara Menu

USD 88++ per guest | 25th December 2024

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## KROEUN KHLAIM ROUBROUM

**Assorted Khmer Amuse Bouche**

**Prahet Kroeung**

*Deep-fried Fish Cake, Vegetables Pickle*

**Nheam Trayaung Chek**

*Steamed Chicken Salad, Banana Blossom, Peanut, Basil, Lime Juice*

**Sach Kaur Nhaeth Kroeun**

*Grilled Marinated Gras-Feed Beef Salad, Curry Past, Pork, Lime Pickle Sauce*

**Plear Mot Toek**

*Marinated Prawn Salad, Lemongrass, Toasted Coconut,  
Basil, Lime Juice, Kampot Fish Sauce, Roasted Peanut*

## SOUP

**Samlor M'chou Sach Chrouk Slak Tromoung**

*Pork Sour Soup, Khmer Sour Leaf, Shallot, Garlic, Shrimp Paste, Holly Basil*

## PALATE CLEANSER

**Watermelon, lime**

## MAIN COURSE

**Bang Kong Khtis**

*Grilled Sustainable Jumbo Black Tiger Prawn, Curry Paste, Coconut Milk, Roasted Peanut*

or

**Sach Kor Ang & Kroeung Khmer**

*Charcoal grilled Wagyu Beef with Peanut and Curry Sauce*

*All main course served with coconut rice*

## BANG AEM RUOBRUOM

**Assorted Khmer Sweet, Trio Sauce**

*Sangkha Lpou, Nom Thnot, Nom Lom-Ang Romchek*

*Pumpkin Custard, Coconut Milk, Steamed Rice Cake with Flavor of Palm Fruit*

*Crispy Stuffed Rice Flour with Coconut Jam, Coconut Sauce, Pandan Sauce, Caramel Sauce*

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## Royal Apsara Menu

USD 88++ per guest | 25th December 2024

### Vegetarian Set

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#### KROEUN KHLAIM ROUBROOM

##### Five Assorted Khmer Amuse Bouche

Toa Hou Kroeung

*Deep-fried Tofu, Vegetables Pickle*

Nheam Trayaung Chek

*Banana Blossom Salad, Peanut, Basil, Lime Juice*

Banlea Kroeun

*Grilled Vegetables Skewer, Curry Past, Pork, Lime Pickle Sauce*

Nem

*Fresh Vegetables Spring Roll, Basil, Coconut Dressing*

#### SOUP

##### Samla M'chou Kroeung Banlea

*Watermelon and Pineapple Sour Soup, Curry Paste*

#### MAIN COURSE

##### Curry Banlea

*Red Vegetable Curry, Coconut Milk, Red Curry Paste, Basil*

*All main course served with coconut rice*

#### BANG AEM RUBRUM

##### Assorted Khmer Sweet, Trio sauce

*Sangkha Lpou, Nom Thnot, Nom Lom-Ang Romchek*

*Pumpkin Custard, Coconut Milk*

*Steamed Rice Cake with Flavor of Palm Fruit*

*Crispy Stuffed Rice Flour with Coconut Jam*

*Coconut Sauce, Pandan Sauce, Caramel Sauce*

Prices are quoted in US dollars and subject to Service Charge and applicable Government Taxes